

GRILLED PORK CHOPS RECIPE

JUICY BONE-IN GRILLED PORK CHOPS SEASONED WITH APPLEWOOD SMOKED SEA SALT, APPLEWOOD SMOKED PEPPERCORN, APPLEWOOD SMOKED PAPRIKA, GARLIC, AND ONION FOR AN EASY SMOKY DINNER.



				
PREP TIME 10 MIN	COOK TIME 8-12 MIN	TOTAL TIME 25 MIN	SERVINGS 4	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREHEAT THE GRILL

- PREHEAT YOUR GRILL TO MEDIUM-HIGH HEAT.
- CLEAN THE GRILL GRATES AND LIGHTLY OIL THEM IF NECESSARY TO HELP PREVENT STICKING.

STEP 2: PREPARE THE PORK CHOPS

- REMOVE THE PORK CHOPS FROM THEIR PACKAGING AND PAT THEM THOROUGHLY DRY WITH PAPER TOWELS.
- REMOVING EXCESS SURFACE MOISTURE HELPS THE OLIVE OIL AND SEASONINGS ADHERE AND PROMOTES BETTER BROWNING.

STEP 3: MAKE THE SEASONING BLEND

IN A SMALL BOWL, COMBINE:

- APPLEWOOD SMOKED SEA SALT
- FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN
- GARLIC POWDER
- ONION POWDER
- APPLEWOOD SMOKED PAPRIKA

MIX UNTIL EVENLY COMBINED.

STEP 4: SEASON THE PORK CHOPS

- LIGHTLY COAT BOTH SIDES OF EACH PORK CHOP WITH OLIVE OIL.
- SPRINKLE THE SEASONING MIXTURE EVENLY OVER BOTH SIDES OF THE PORK CHOPS AND GENTLY PRESS IT ONTO THE MEAT.

STEP 5: GRILL

- PLACE THE PORK CHOPS ONTO THE PREHEATED GRILL.
- GRILL FOR APPROXIMATELY 4-6 MINUTES PER SIDE, DEPENDING ON THE THICKNESS OF THE CHOPS AND TEMPERATURE OF YOUR GRILL.
- AVOID REPEATEDLY FLIPPING OR MOVING THE CHOPS. GIVE THE SURFACE TIME TO DEVELOP GOOD BROWNING BEFORE TURNING.

INGREDIENTS

- 4 BONE-IN PORK CHOPS, ABOUT 1 INCH THICK
- 2 TABLESPOONS OLIVE OIL
- 1½ TEASPOONS APPLEWOOD SMOKED SEA SALT
- 1 TEASPOON APPLEWOOD SMOKED PEPPERCORN, FRESHLY GROUND
- 1 TEASPOON GARLIC POWDER
- 1 TEASPOON ONION POWDER
- 1 TEASPOON APPLEWOOD SMOKED PAPRIKA

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED PEPPERCORN
- APPLEWOOD SMOKED PAPRIKA



GRILLED PORK CHOPS RECIPE CONT'D

WHAT TO SERVE WITH

- COWBOY POTATOES
- GRILLED CORN ON THE COB
- ROASTED POTATOES
- MASHED POTATOES
- SWEET POTATOES
- GRILLED ASPARAGUS
- GREEN BEANS
- ROASTED BRUSSELS SPROUTS
- GRILLED ZUCCHINI
- COLESLAW
- MACARONI AND CHEESE
- FRESH GARDEN SALAD
- APPLES OR SAUTÉED APPLES

STEP 6: CHECK THE INTERNAL TEMPERATURE

- USE AN INSTANT-READ MEAT THERMOMETER INSERTED INTO THE THICKEST PORTION OF THE PORK CHOP WITHOUT TOUCHING THE BONE.
- REMOVE THE PORK FROM THE GRILL WHEN IT REACHES AN INTERNAL TEMPERATURE OF 145°F.

STEP 7: REST BEFORE SERVING

- TRANSFER THE PORK CHOPS TO A CLEAN PLATE OR CUTTING BOARD AND ALLOW THEM TO REST FOR APPROXIMATELY 5 MINUTES BEFORE SERVING.



SMOKEHOUSE KITCHEN TIPS:

- START WITH THICK PORK CHOPS. CHOPS AROUND ONE INCH THICK ARE MUCH EASIER TO GRILL WITHOUT DRYING OUT THAN VERY THIN CHOPS.
- PAT THEM DRY FIRST. SURFACE MOISTURE WORKS AGAINST BROWNING. DRY PORK GIVES THE OIL AND SEASONING A BETTER SURFACE TO ADHERE TO.
- FRESHLY GRIND THE PEPPERCORN. YOU'LL GET CONSIDERABLY MORE AROMA AND PEPPER FLAVOR FROM FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN.
- DON'T CONTINUALLY FLIP THE CHOPS. LET THE GRILL DO ITS JOB. GOOD CONTACT WITH THE GRATES HELPS DEVELOP THE BROWNE EXTERIOR WE'RE LOOKING FOR.
- USE A THERMOMETER INSTEAD OF GUESSING. PORK CHOPS CAN GO FROM JUICY TO DRY SURPRISINGLY QUICKLY. INTERNAL TEMPERATURE IS MUCH MORE RELIABLE THAN JUDGING BY APPEARANCE.
- DON'T SKIP THE REST. GIVE THE PORK CHOPS ABOUT FIVE MINUTES BEFORE CUTTING INTO THEM.